

Sambal Tempoyak Petai Recipe

(Malaysian Recipe)

Ingredients: Serves 4

2 tablespoons cooking oil
45g dried anchovies, heads and entrails discarded
300ml coconut milk
2 onions, peeled and sliced
3 tablespoons tempoyak (fermented durian)
6-8 pods petai (stink beans)
½ teaspoon salt or to taste

Ingredients to be ground:

20 red chilies
20 bird's eye chilies (cili padi)
2 stalks lemon grass, sliced
(use only the bottom white tender part)
2.5-cm knob turmeric, peeled

Ingredients to be finely sliced:

4 turmeric leaves (daun kunyit)
10 tender tapioca leaves
10 young pumpkin leaves

Method:

Heat oil in a cooking pot and lightly brown anchovies. Pour in coconut milk, then add onions, ground ingredients and tempoyak. Bring to a slow boil, stirring at the same time. Add finely sliced leaves and simmer over low heat for 10 minutes. Meanwhile, extract stink beans from pods and peel off hard skins. Add beans and salt to taste and simmer for 5 minutes more or until gravy thickens. Tempoyak goes very well with rice. For those not too familiar with the dish, it may taste unusual, but it is not difficult to acquire a liking for it.

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